

# Jalapeño Cheddar Focaccia Bread ★★★★★

Classic focaccia bread is given a cheesy, spicy twist in this easy recipe for Jalapeno Cheddar Focaccia Bread, perfect for dipping in soups & chilies!

**Course** Side Dish   **Cuisine** American   **Prep Time** 30 mins   **Cook Time** 20 mins   **Rising Time** 1 hr 30 mins  
**Total Time** 2 hrs 20 mins   **Servings** 2 loaves   **Calories** 962   **Author** Whitney Bond

## Ingredients

- ¼ oz active dry yeast
- 1 tbsp sugar
- 1 cup warm water
- 2 ½ cups flour
- 1 tsp salt
- 1 tbsp butter
- 4 tbsp olive oil divided
- ¼ cup cheddar cheese shredded
- ¼ cup sliced jalapenos fresh or pickled

## Instructions

1. Combine the yeast, sugar and water in a large bowl.
2. Wait 10 minutes until the mixture begins to bubble.
3. Add the flour, salt and butter.
4. Form the mixture into a ball, place on a floured surface and knead for 10 minutes.
5. Spread 2 tbsp olive oil on the inside of a bowl and place the kneaded dough into the bowl.
6. Cover the bowl and allow the dough to rise for an hour and a half or until doubled in size.
7. Preheat the oven to 400°F.
8. Split the dough in half and form into two oval shapes on a baking stone.
9. Use your finger to press indentations into the bread.
10. Brush 1 tbsp of olive oil on each loaf.
11. Top each loaf with cheddar cheese and jalapeños.
12. Place in the oven and bake for 20-25 minutes.

## Nutrition

Calories: 962kcal | Carbohydrates: 127g | Protein: 21g | Fat: 40g | Saturated Fat: 10g | Cholesterol: 30mg | Sodium: 1313mg | Potassium: 228mg | Fiber: 5g | Sugar: 6g | Vitamin A: 440mg | Vitamin C: 13.4mg | Calcium: 125mg | Iron: 7.5mg